

PLYMOUTH ROCK

GELATINE *DAINTIES*

and

HOUSEHOLD

HELPS



STRAWBERRY SHERBET

Yellow

WHY YOU WILL LIKE PLYMOUTH ROCK GELATINE

Plymouth Rock Gelatine has been used by the best housekeepers for over 25 years and is usually demanded by the busy housewife because she knows it saves her time and money in making desserts, jellies, salads, ices, etc.

THERE ARE 4 DIFFERENT PACKAGES OF PLYMOUTH ROCK GELATINE TO SELECT FROM.

PLYMOUTH ROCK White Gelatine (Phosphated) in the white box,
PLYMOUTH ROCK Pink Gelatine (Phosphated) in the red box,
PLYMOUTH ROCK Coffee Jelly in the blue box,
PLYMOUTH ROCK Plain Gelatine (not Phosphated) in the half
white and half red box.



NO LEMONS REQUIRED



With Plymouth Rock WHITE or PINK Phosphated Gelatine you do not have to buy lemons or bother with lemon juice, because the Gelatine contains the tartness of the fruit. Now as most gelatine recipes call for lemon juice you can easily see how much easier it is to use Plymouth Rock Phosphated Gelatine. Simply add a few drops of flavoring and sweeten to suit yourself and you will have a delicious dessert. Each package contains two sealed dust-proof envelopes of gelatine carefully measured for you, and makes 4 pints of Jelly or enough for 4 meals.

DELICIOUS CREAM DESSERTS

If you desire a dessert which is not tart and wish to use milk or cream you will find Plymouth Rock PLAIN Gelatine to be just what you want. It "sets" very quickly and each package contains two sealed dust-proof envelopes and makes 2 quarts of Jelly.

FOR EMERGENCIES

Plymouth Rock COFFEE Jelly makes 1 pint of Coffee Jelly by simply adding one pint of hot water and when served with whipped cream is very dainty. Good for emergencies. Costs but 10 cents.

Plymouth Rock Gelatine is granulated and dissolves almost instantly. There is no limit to the number of attractive dishes that you can make and every member of your family will be delighted.

Ask your grocer for Plymouth Rock Gelatine. There is no other just like it.

PLYMOUTH ROCK GELATINE CO.
BOSTON, MASS.

SIMPLE JELLIES

LEMON JELLY WITH EXTRACT

- | | |
|---|---|
| 1 envelope Plymouth Rock <i>Phosphated</i> Gelatine | 2 cups boiling water |
| 1 cup cold water | $\frac{3}{4}$ cup sugar |
| | $1\frac{1}{2}$ teaspoonfuls lemon extract |

Soak the gelatine five minutes in the cold water. Then add the boiling water, add the sugar, stir until dissolved; let cool, add the extract and turn into a mold. To serve, unmold on paraffine paper (such as is used in wrapping butter, meat, etc.) and with a knife, wet repeatedly in hot water, cut in small cubes. Serve in glass dishes with cream, and sugar with or without fruit, as berries, sliced peaches or bananas.

OTHER JELLIES WITH EXTRACT

Jellies may be made in the same manner with other extracts, as orange, strawberry, raspberry, almond, etc.

WINE JELLY

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|---|-----------------------------|
| 1 envelope Plymouth Rock <i>Phosphated</i> Gelatine | 1 cup boiling water |
| 1 cup cold water | $\frac{3}{4}$ cup sugar |
| | 1 cup sherry or claret wine |

Soak the gelatine five minutes in the cold water. Then add the boiling water, add the sugar and when cool add the wine and turn into a mold. By using Plymouth Rock **Pink** Gelatine a delightful effect is obtained.

JOHN'S FAVORITE

- | | |
|---|------------------------------|
| 1 envelope Plymouth Rock <i>Phosphated</i> Gelatine | $\frac{1}{2}$ cup cold water |
| | 3 cups hot apple sauce |

Pare, quarter and core tart cooking apples, add just enough water to keep them from burning and let cook until soft throughout, add a generous cup of sugar and a tablespoonful of butter, beat thoroughly or press through a colander; to three cups of the sauce add the gelatine softened in cold water, mix thoroughly and turn into a mold. Serve with cream or boiled custard, preferably the cream.

Remember there are four Plymouth Rock gelatines: White Phosphated, Pink Phosphated, Plain and Coffee. Send for sample.

SNOW PUDDING

Soak one envelope of **Plymouth Rock** *phosphated* Gelatine in one-half pint of cold water three to five minutes; add one pint of hot water to dissolve, 1 cup of sugar, and one teaspoonful of lemon or other flavoring extract; stir until sugar is dissolved. Pour into a very shallow dish and set on ice until it slightly jells or thickens; beat to a stiff froth the whites of two eggs and a pinch of salt; beat in the gelatine until light and frothy and set back on the ice until ready to serve.

SAUCE—Beat the yolks of the eggs with a cup of sugar and two teaspoonfuls of cornstarch; scald one pint of milk and turn it into the yolks; heat until it thickens, stirring all the time; add vanilla and a pinch of salt and let it cool. Using a little wine or brandy in Snow Pudding makes Princess Pudding.

PINNEAPPLE BAVARIOSE, POMPADOUR STYLE

1 envelope Plymouth Rock <i>Phosphated</i> Gelatine	1 dozen pistachio nuts
$\frac{1}{2}$ cup cold water	1 dozen maraschino cherries
$1\frac{1}{2}$ cups pineapple pulp and juice	$1\frac{1}{2}$ cups thick cream
$\frac{2}{3}$ cup sugar	Canned pineapple in slices

If fresh pineapple is taken it must be cooked or the gelatine will not "set." Canned pineapple is the most convenient; a can of sliced pineapple may be used, but half a can, each, of sliced and grated pineapple answers the requirements at the least expense. Soak the gelatine five minutes in the cold water, dissolve in the pineapple made hot for the purpose, add the sugar, half of the nuts chopped fine and half of the cherries cut in slices and stir over ice water until the mixture is chilled and begins to thicken, then fold in the cream beaten very light, but not dry. Have ready a mold lined with sliced pineapple. The slices should be cut in halves crosswise and each half split. Thus each slice gives four pieces. When the mixture will hold its shape, set into the mold by spoonfuls. When firm unmold. Garnish with from one-half to a whole pint of cream beaten firm and the rest of the nuts and cherries. The green and pink decoration occasion the name—Pompadour.

JELLIES FROM CANNED PINEAPPLE OR FROM FRESH OR PRESERVED GRAPES, RASPBERRIES, STRAWBERRIES AND OTHER JUICY FRUITS

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|--|--------------------------------------|
| 1 envelope Plymouth Rock Phosphated Gelatine | 1 cup fruit juice or fruit and juice |
| 1 cup cold water | 1 cup sugar for fresh fruit, less |
| 1 cup boiling water | for preserved fruit |

Soak the gelatine five minutes in the cold water, add the hot water and the sugar, then preserved fruit; if fresh fruit be used let cool before adding it. For red fruits use Plymouth Rock **Pink** Gelatine.

FRUIT OF THE VINE

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|--|--|
| $\frac{1}{2}$ envelope Plymouth Rock Phosphated Gelatine | $\frac{1}{2}$ envelope Plymouth Rock Phosphated Gelatine |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ cup cold water |
| 1 cup grape juice | 1 cup boiling water |
| $\frac{1}{3}$ cup sugar | 1 teaspoonful lemon extract |
| | $\frac{1}{3}$ cup sugar |

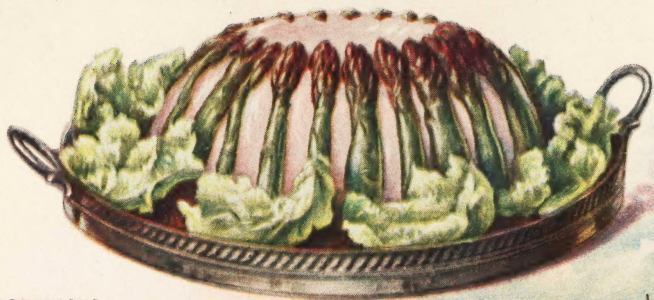
Make two dishes of gelatine, one with grape juice, the other with the lemon extract, mold in separate shallow pans. When ready to serve, unmold and cut into tiny cubes. Dispose the jelly on individual plates to resemble bunches of grapes and leaves. Garnish with real grapevine sprays.

JELLIED PHILADELPHIA RELISH

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|---|--|
| $\frac{1}{2}$ envelope Plymouth Rock Phosphated or Plain Gelatine | $\frac{1}{4}$ cup brown sugar |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ teaspoonful white mustard seed |
| $\frac{1}{4}$ cup boiling water | $\frac{1}{2}$ teaspoonful celery seed |
| $\frac{1}{4}$ cup vinegar | 2 cups cabbage |
| $\frac{1}{2}$ teaspoonful salt | 3 pimentos |
| | 1 teaspoonful grated horseradish |

Soften the gelatine in the cold water, dissolve in the hot water, add the salt, seasonings, vinegar, sugar and cabbage. Line or decorate the molds with strips of canned pimentos, chop the trimmings fine and add to other ingredients. The cabbage must be chopped exceedingly fine. In season, the white inner stalks of celery, chopped fine, may replace the celery seed and fresh green peppers may replace the canned pimentos.

Plymouth Rock Phosphated Gelatine requires no lemons. Saves work. Saves money.



COLD ASPARAGUS
MOUSSELINE

These attractive and delicious



MINT JELLY

PLYMOUTH ROCK



TOMATO JELLY
SALAD



PINEAPPLE BAVARIOSE
POMPADOUR STYLE

us dishes prepared with



JELLIED
PHILADELPHIA RELISH

OCK GELATINE



ASSORTED CANDIES

MINT JELLY (For Roast Lamb)

- | | |
|---|-----------------------------------|
| $\frac{1}{2}$ envelope Plymouth Rock Phosphated or Plain Gelatine | $\frac{1}{4}$ teaspoonful salt |
| $\frac{1}{2}$ cup cold water | $\frac{1}{4}$ teaspoonful paprika |
| 1 cup granulated sugar | $\frac{3}{4}$ cup mint leaves |
| 1 cup vinegar | Green color paste |

Soften the gelatine in cold water. Boil the sugar and vinegar five or six minutes; add the softened gelatine, the salt, paprika, mint leaves, chopped fine, and color paste to tint as desired. Stir in ice and water until the mixture begins to thicken (that the mint may not settle); turn into small molds or into one large mold and set aside to become firm. When turned from the molds, garnish with tips from fresh stalks of mint.

COFFEE JELLY.

(with Plymouth Rock Plain Gelatine)

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|---|--------------------------|
| 1 envelope Plymouth Rock Plain Gelatine | 2 cups strong hot coffee |
| $\frac{1}{2}$ cup cold water | 1 cup sugar |

Soak the gelatine in the water five minutes, then add the boiling hot coffee and sugar and stir until dissolved. Add water or coffee or milk to make all measure one quart. Set on ice. Serve with whipped cream and sugar.

COFFEE JELLY

(with Plymouth Rock Coffee Jelly)

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|----------------------------------|----------------------|
| 1 box Plymouth Rock Coffee Jelly | 1 pint boiling water |
|----------------------------------|----------------------|

Put the contents of one box of Coffee Jelly in a bowl and add the the boiling water. Stir until dissolved. Fill fancy individual molds and set on ice. Serve with whipped cream.

When the dinner guest comes unexpectedly the dessert is easy to provide with Plymouth Rock Coffee Jelly Compound on the shelf. Simply add boiling water and chill on the ice. Delicious, wholesome and beautifully clear.

TOMATO JELLY SALAD

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|--|--|
| 1 envelope Plymouth Rock Plain Gelatine | 1 teaspoonful onion juice or pulp |
| 1 cup cold juice from can of tomatoes | $\frac{1}{2}$ tablespoonful salt |
| 1 cup juice from can of tomatoes boiling hot | The remainder of material in can of tomatoes |
| $\frac{1}{2}$ to a whole green pepper, shredded fine | 2 hard cooked eggs, sliced thin |
| | 1 head lettuce |
| | 1 cup mayonnaise dressing |

Pour the cold tomato juice over the gelatine and let stand until the liquid is absorbed; add the hot liquid and stir until the gelatine is dissolved; add the green pepper, onion juice, salt and the rest of the can of tomatoes. If there are whole tomatoes cut them in several pieces. When convenient chill the mixture somewhat in ice and water before adding the pepper, etc. Set a slice of egg in the bottom of individual molds, then fill the molds with the gelatine mixture. When firm unmold and serve with the lettuce and mayonnaise.

COLD ASPARAGUS MOUSSELINE

- | | |
|---|-----------------------------------|
| $\frac{1}{2}$ envelope Plymouth Rock Plain Gelatine | 2 slices carrot |
| $\frac{1}{4}$ cup cold water | $\frac{1}{2}$ teaspoonful salt |
| 1 bunch asparagus | $\frac{1}{4}$ teaspoonful paprika |
| 1 cup chicken broth or water | 1 cup double cream |
| 2 slices onion | Lettuce |
| 2 cloves | French dressing |

From the bunch of asparagus cut off enough tips to line eight small fluted timbale molds; these should be exactly the height of the mold, tie these together and let cook as usual until just tender. Set aside to chill. To the asparagus water add the rest of the asparagus, the broth, vegetables and seasonings and cook until the asparagus is tender. Remove the onion and carrot, and press the asparagus through a sieve. There should be one cup of asparagus and liquid, and if more let it reduce. Soften the gelatine in the cold water, dissolve in the hot puree; stir occasionally while cooling, fold in the cream beaten firm and fill the molds. Serve with lettuce and French dressing. This may be molded in one mold, holding one quart.

PLYMOUTH ROCK COFFEE CHARLOTTE RUSSE

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|---------------------------------|--------------------|
| 1 package Plymouth Rock Coffee | 1 cup double cream |
| Jelly Compound | Lady fingers |
| 1 cup boiling water or hot milk | |

Pour the boiling water or hot milk over the gelatine, stir until thoroughly dissolved, then stir over ice-water until beginning to set; fold in the cream beaten very light; turn into a mold lined with lady fingers. For individual service use glass sherbet or long stemmed cups lined with pieces of lady fingers, pile the mixture high in the glasses and set a cherry above.

ORANGE TURKISH PASTE

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|--------------------------------|------------------------------|
| 1 package Plymouth Rock Plain | 1 cup boiling water |
| Gelatine | 3 tablespoonfuls lemon juice |
| $\frac{2}{3}$ cup orange juice | Grated rind 1 orange |
| 2 cups sugar | |

Soften the gelatine in the orange juice and dissolve the sugar in the boiling water; cook the two mixtures together over a quick fire twenty minutes, counting the time after the boiling actually begins. Add the grated rind towards the last of the cooking. When cooked add the lemon juice and pour into a brick loaf bread pan. Let stand over night. Pull from the pan, cut in cubes and roll in sifted confectioner's sugar.

ORANGE SHERBET

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|-----------------------------|-----------------------------|
| 1 quart water | 3 tablespoonfuls cold water |
| 2 cups sugar | 2 cups orange juice |
| 1 teaspoonful Plymouth Rock | |
| Phosphated Gelatine | |

Boil the sugar and water twenty minutes, add the gelatine softened in the cold water and when cold add the orange juice and freeze.

Where tart flavor is not desired use Plymouth Rock Plain Gelatine. Makes delicious milk or cream desserts.

HOUSEHOLD HELPS

Low Fires may be saved by sprinkling a few teaspoonfuls of sugar over the coals. The carbon in the sugar makes a quick fire that readily ignites the new coal.

To Beat Eggs Light. Sprinkle eggs with a pinch of salt. They will beat up in half the time usually required.

Wilted Vegetables will become crisp and fresh if immersed for an hour in a gallon of water in which a teaspoonful of soda has been dissolved.

Whip Cream Quickly. Wrap the jar in a wet towel sprinkled with salt and keep close to the ice for a short time before whipping.

Scorching Steaks or Chops over a coal fire can be easily prevented by sprinkling a little salt over the coals.

To Take the Shine from Clothes, rub gently with the finest emery paper. Professional cleaners also use it to clean white felt and corduroy hats.

Coffee and Fruit Stains on Linen. Saturate with glycerine and allow the piece to set for several hours before washing.

Tarnish may be kept from silverware that is "put away" by placing a little camphor in the bag or drawer.

NEW RECIPE BOOK FREE

Send for new book, "Plymouth Rock Gelatine Dainties and Household Helps," by Mrs. Janet McKenzie Hill, containing 100 choice recipes, method of serving at the table and many household helps.

PLYMOUTH ROCK GELATINE CO.

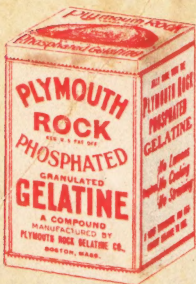
68 Western Ave.

Boston, Mass.

Plymouth Rock Gelatine

IS MADE IN FOUR VARIETIES

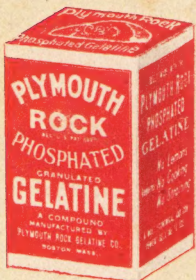
White Phosphated, Pink Phosphated, Coffee Jelly and Plain



White Phosphated
Gelatine
No Lemons Required



Coffee Jelly
Add boiling water
and set to cool



Pink Phosphated
Gelatine
A Beautiful Pink Color
Requires No Lemons



Plain Gelatine
Not tart
For Creams, Blanc
Mange, etc.

Plymouth Rock Gelatine requires no cooking or straining; it is pure, reliable and economical. One of the oldest Gelatines on the market and the Standard of Excellence.